GROUP WINE TASTING - CATERING MENU OPTIONS

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CHARCUTERIE DISPLAY   
(Minimum of 25 guests)

Thinly Sliced Prosciutto di Parma, Pepperoni, Salami, Cured Sausages and Soppressata,

Wedges of Sharp Provolone and Asiago, Shards of Parmigiano Reggiano,

Marinated Bocconcini, Marinated Mushrooms, Artichoke Hearts, Mixed Marinated Olives, Pickled Eggplant,

Parmesan Peppercorn Grilled Zucchini, Roasted Red Peppers

Fresh Bunches of Grapes

Baskets of Sliced Crusty Bread and Wafer Crackers

FEE

# \*$25 ++ per person

(Plus 20% Service Fee & Tax, MIN 25 guests) Disposable Plates, Napkins

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ASSORTED WRAP SANDWICH PLATTER

(Minimum of 15 guests)

# \*$15 ++ per person

(Plus 20% Service Fee & Tax) Disposable Plates, Napkins

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CHEESE & FRUIT PLATTER

(Minimum of 15 guests)

# \*$15 ++ per person

(Plus 20% Service Fee & Tax) Disposable Plates, Napkins

#### Total must be paid in full a minimum of ONE WEEK prior to event. Bank check or credit card.

**A 3.5% surcharge is applied when a credit card is used.**

**\*Wine Package, Group Tastings and Site Fees are Additional.**

**For groups over 15 guests, any space used inside or outside must be reserved. SITE FEES APPLY.**

**Use of the picnic tables requires a fee of $5 per person. Event Tent 20 x 20, with 4 Picnic Tables-$350 ++**

**Winery Patio can only be reserved during non public days.**